

NUTRITION AND FOOD SCIENCES (NFS)

Courses

NFS 203. Food Microbiology. 3 Credits.

Desirable and undesirable activities of bacteria in foods. Mechanisms of food-borne infection and intoxication. Laboratory methods to enumerate and identify microorganisms associated with food. Prerequisite: NFS 153 or Instructor permission. Co-requisite: NFS 213.

NFS 205. Functional Foods:Prncpl & Tech. 3 Credits.

Examines the constituents that make food products functional and provides laboratory techniques needed to create a functional food. Prerequisites: NFS 153, NFS 154, or Instructor permission.

NFS 223. Nutrition Educ & Counseling. 3 Credits.

Use of appropriate education theory, techniques, and media in nutrition education and counseling theories and negotiation, interviewing and counseling skills in individual and group counseling. Pre/co-requisites: NFS Prerequisites: NFS 043, NFS 053, NFS 143.

NFS 243. Advanced Nutrition. 3 Credits.

Study of nutrients and their specific functions in metabolic process integrating cellular physiology, biochemistry, and nutrition. Prerequisites: NFS 043, ANPS 019, NFS 183 or P BIO 185; minimum Junior standing. Spring.

NFS 244. Nutr in Hlth & Disease Prevntn. 3 Credits.

Examination of dietary planning, nutrition assessment, genetics, drug-nutrient interactions, CAM therapies and nutrition related to health and prevention of disease. Pre/co-requisites: NFS 053, NFS 143; minimum Junior standing.

NFS 245. Nutrition for Global Health. 3 Credits.

Exposes students to global nutrition issues, with an emphasis on maternal and child nutrition in low- and middle-income countries. Focus on the interplay between demographic, nutritional, and epidemiologic transitions. Examines nutrition issues and investigates efforts to control and prevent malnutrition. Prerequisites: NFS 043; and NFS 113 or NFS 114 or FS 103 or ANTH 173 or HLTH 103 or Instructor permission. Co-requisites: Minimum Junior undergraduate or Graduate student standing.

NFS 250. Foodservice Systems. 4 Credits.

Emphasis on the foodservice system model for understanding quality control; food procurement, production, and marketing; management and evaluation of foodservice facilities, human and financial resources. Prerequisites: BSAD 060 or CDAE 158; BSAD 120; minimum Junior standing; Dietetics or Nutrition and Food Sciences, and Dietetics, Nutrition and Food Sciences majors only.

NFS 253. Food Regulation. 3 Credits.

Comprehensive examination of U.S. food laws and regulations and their relationships to the safety of the U.S. food supply. Focus on how food-related laws and regulations are enacted and enforced, through detailed examination of selected food regulation topics. Prerequisite: NFS 153 or equivalent course/training with Instructor permission.

NFS 254. Global Food Safety. 3 Credits.

An overview of food safety issues, policies, and opportunities around the globe, with a focus on bacterial, viral, and parasite-based food safety challenges. Prerequisites: NFS 113 or NFS 114; NFS 153 or MMG 002 or MMG 101.

NFS 260. Diet and Disease. 3 Credits.

Examination of the physiologic, biochemical, and psychosocial basis of several disease states and the application of medical nutrition therapy in treatment. Prerequisite: NFS 053, NFS 143, NFS 243; Senior standing.

NFS 262. Community Nutrition. 3 Credits.

Study of U.S. public health nutrition policies, programs and practices. Emphasis on community nutrition program planning including needs assessment, intervention development and evaluation. Prerequisite: Minimum Junior or Graduate standing. Spring.

NFS 285. Food, Exchange and Culture. 3 Credits.

Examines practices and principles that cannot be fully understood within market based, industrially manufactured and/or globally sourced food and drink. These practices and principles shape food systems at the level of individual behavior and social institutions, including reciprocity, subsistence, charity, mutual aid and more. Prerequisites: NFS 053 or ANTH 085; and NFS 113 or ANTH 179.

NFS 296. Internship. 1-18 Credits.

On-site supervised work experience combined with a structured academic learning plan directed by a faculty member or a faculty-staff team in which a faculty member is the instructor of record, for which academic credit is awarded. Offered at department discretion. Prerequisite: Departmental permission.

NFS 310. MSD Journal Club. 2 Credits.

Critical review of current scientific, peer-reviewed literature, student-led facilitated discussions, abstract writing on topics related to nutrition, sustainable food systems, hunger and food insecurity, health promotion, chronic disease prevention and management. Prerequisite: Master of Science in Dietetics students only.

NFS 311. Supervised Practice I. 4 Credits.

Through lecture, discussion, presentations, and practical experience, students develop competencies in clinical dietetics, community nutrition, and food service management. Prerequisite: Master of Science in Dietetics student.

NFS 312. Supervised Practice II. 4 Credits.

Through lecture, discussion, presentations, and practical experience, students develop competencies in clinical dietetics, community nutrition, and food service management. Prerequisite: Master of Science in Dietetics student.

NFS 313. Food Safety and Public Policy. 3 Credits.

An exploration of issues that impact the development of microbiological food safety policy through analysis of how science and risk assessment are used in establishing policy. Prerequisites: NFS 203 or NFS 253 or Instructor permission.

NFS 350. Nutrition&Food Science Seminar. 1 Credit.**NFS 390. Master's Project Research. 1-6 Credits.**

Final project under the direction of a graduate faculty mentor.
Prerequisite: Nutrition and Food Sciences non-thesis Graduate Student, Instructor permission.

NFS 391. Master's Thesis Research. 1-15 Credits.

Final research thesis under the direction of a graduate faculty mentor.
Prerequisite: Nutrition and Food Science graduate students only.

NFS 392. Evidence-based Practice Prjct. 2 Credits.

On site identification, review of literature for background and possible solutions, data collection and analysis, and writing and presenting the results and conclusions of a research problem. Pre/co-requisites: Successful completion of the first year of the Master in Dietetics program.

NFS 393. Independent Study. 1-18 Credits.

A course which is tailored to fit the interests of a specific student, which occurs outside the traditional classroom/laboratory setting under the supervision of a faculty member, for which credit is awarded. Offered at department discretion.

NFS 395. Special Topics. 1-18 Credits.**NFS 396. Advanced Special Topics. 1-18 Credits.****NFS 397. Teaching Assistantship. 1-3 Credits.**

Student service as a teaching assistant, usually in an introductory-level course in the discipline, for which credit is awarded. Offered at department discretion.